

Chocolate Pecan Pie Bars from The Best of ARGO

Served at the May 2009 Luncheon of the Southampton Garden Club

(Makes 24 large bars or 48 small bars)

<p>Crust:</p> <p>1½ cups flour 1/4 cup sugar ½ cup Argo Corn Starch ¾ cup butter or margarine, softened</p>		<p>To make crust:</p> <p>Combine flour, sugar and corn starch in a large bowl. Cut in butter until crumbly. Press into greased 9 X 13-inch pan.</p> <p>Bake in a preheated 350°F oven for 15 minutes until edges are lightly browned.</p>
<p>Filling:</p> <p>1¼ cups Karo Light or Dark Corn Syrup* 1¼ cups sugar 4 eggs, lightly beaten ¼ teaspoon salt ¼ teaspoon vanilla extract 6 oz. (1½ cups) pecans, chopped 1 cup semi-sweet chocolate chips</p> <p>*To reduce calories substitute Karo Lite Syrup.</p>		<p>To make filling:</p> <p>Stir together corn syrup, sugar, eggs, salt, and vanilla in a large bowl until blended. Add pecans and chocolate chips.</p> <p>Pour over crust and bake an additional 35 minutes until filling is firm around edges and slightly soft in the center.</p> <p>Cool completely, about 2 hours, before cutting into bars. You may find it helpful to refrigerate before cutting.</p>